



**CAMPAIGN  
FOR  
REAL ALE**

# Opening Times



**Huntingdonshire Branch of CAMRA**

**Issue 161**

**The Campaign for Real Ale**

**Winter 2014/2015**



## **Booze on the Ouse**

### **St Neots Beer & Cider Festival**

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# Chairman's Chatter



Hello and a very warm welcome to the winter issue of Opening Times, the magazine of the Huntingdonshire branch of Campaign for Real Ale (CAMRA).

We are currently celebrating a big milestone with the 40<sup>th</sup> anniversary of the founding of the branch. The first meeting was held at the Blue Ball (Russell Street, St Neots) in November 1974. It was organised by George Cottam and David Cox who became the first Chairman and Secretary, respectively, of the St Neots & District branch. They advertised the meeting for those 'with an interest in real ale' and were amazed when over 30 people turned up. This was at a time when only 10 out of 199 licensed premises in the area regularly served real ale.

Their initial objective was to campaign against the policy of the (now defunct) Paine's Brewery for all of its pubs to serve cask beer on top pressure. Success came quickly, with both the Victoria in Huntingdon and the Lord John Russell (now the Hog & Partridge) in St Neots offering beer directly from a cask on the bar. It wasn't long until hand pumps reappeared in many Paine's pubs.

The branch, renamed Huntingdonshire, has come a long way over 40 years. There are now more than 900 branch members and 90% of pubs in the area serve real ale. However, we must not rest on our laurels and the campaign is most definitely not over. Around a third of the pubs open in 1974 have closed, many of them in the last few years. Under current planning law, pubs can be demolished or converted into many other uses without the need for planning permission. Some examples of recent closures are discussed in Pub Pieces (Pages 8-9) and CAMRA nationally is campaigning for a change in planning law (Page 14). This would ensure planning permission is required for most changes of use and for demolition of a pub.

Much as we would have liked to celebrate our birthday in the pub where the first meeting was held, the Blue Ball sadly closed in 1998 and is now a private dwelling. So our party will be held at the nearest available venue, which is

the Hog & Partridge, from 8 pm on Friday 14 November. Please join us if you are a current or former branch member (see Page 18 or [www.hunts.camra.org.uk/diary](http://www.hunts.camra.org.uk/diary) for more details).

I would like to take this opportunity to thank all volunteers at the St Ives 'Booze on the Ouse' Festival held in October. Their skills and enthusiasm made the event a great success. Thanks also go to those who came along to try the excellent range of beers and ciders on offer. You voted for Jo C's 'Knot Just Another IPA' and Nene Valley 'Bible Black Porter' as joint beer of the festival. The winner of our Scottish feature was Highland "Sneaky Wee Orkney Stout" and our champion beer brewed only with Citra hops was Oakham 'Citra'. Your favourite cider was "Monk & Disorderly" from Spinney Abbey.

Look out for the article (Pages 10-11) on the 2014 Huntingdonshire CAMRA Awards for Community Pub, Best Mild / Dark Ale Pub and LocAle Pub of the Year. These awards, together with Pub Champion of the Year, were presented at the St Ives festival. Congratulations to all winners and nominees.

Other features to check out include a review (Page 12) of 'Merrie England'; a book by local author Ted Bruning about the medieval roots of the British pub and an interview (Pages 16-17) with two Hunts branch members who are making plans to open a new micro-brewery. Unfortunately, due to space limitations, my list of the top ten best British real ale names trailed last time has been held until the next issue. So please keep sending in your best beer names by e-mail ([chairman@hunts.camra.org.uk](mailto:chairman@hunts.camra.org.uk)) or post them to our Facebook page.

Finally, the branch now has around 1,100 followers on Twitter (@HuntsCAMRA). It's the best way to keep in touch with local CAMRA, pub and brewery news, so if you use Twitter please follow us too!

I would like to wish all readers a merry Christmas and a happy, prosperous New Year.

Cheers, until next time,

Richard

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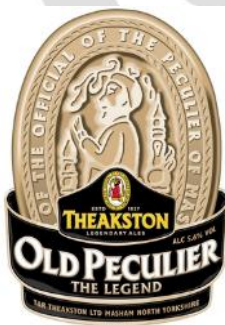
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# A Look Back In Time 10 Years Ago

Wolverhampton and Dudley breweries bought the 460-strong Burtonwood pubs estate to become the second regional brewer with more than 2000 pubs, hot on the heels of Greene King who had topped 2000 pubs a few weeks earlier. Burtonwood had already sold its brewery to the Dorset based Thomas Hardy brewery, formerly Eldridge Pope, and it was to continue production at its Warrington site.

Eldridge Pope's pub company was sold to pub entrepreneur Michael Cannon after months of profit warnings and trading losses. The deal added Eldridge Pope to the string of major pub companies that Cannon had owned, which include Morrells, Devenish and the Magic Pub Company. Devenish had subsequently been sold to Greenalls and the Magic Pub Company and most of the Morrells pubs had been acquired by Greene King.



Theakstons increased production capacity at its Masham plant, in North Yorkshire, to enable it to brew more Old Peculier and other Theakston brands with production split between their Masham home and the breweries of

Scottish and Newcastle. S & N had re-sold the Masham brewery back to the Theakston family the previous year, following 15 years under S & N ownership.

In November 2004, Huntingdonshire CAMRA celebrated the 30<sup>th</sup> anniversary of



its foundation with a party at the Grange in Brampton.



Later that month the branch presented its Pub of the Year award to

the Swan at Old Weston.

At the end of 2004, there were meetings at the Green Man in Colne, the Crown, Eaton Socon and the Prince of Wales, Hilton; there was also a pre-Christmas walk around the pubs of Godmanchester.



In the new year of 2005, a branch meeting and cellar visit was held at the

Cock, Hemingford Grey and the annual branch post-Christmas social was at the Chequers, Little Gransden.



Jonathan Neame, chief executive of Kent brewer Shepherd Neame, pledged to keep the family company in both brewing and pubs after a

family feud on the company board of directors and a failed attempt to force through a policy of splitting the brewery from its pubs estate.

Punch Taverns suspended distribution of three Carlsberg real ale brands after quality problems were leading to one in three pints of the beers being returned as of a 'totally unacceptable quality' and Punch questioning Carlsberg's ability to brew cask beer that was fit for sale. Carlsberg admitted that there had been a clarity problem affecting the three beers, Greenalls Bitter, Burton Ale and Ansells Bitter, but claimed that they had been solved.



# A Look Back In Time 25 Years Ago

The government's newly published Beer Orders were amended to allow big brewers to sell tied pubs rather than free up their beer supplies. Brewers would now be required to sell half of their pub estates over a 2000-pub ceiling and allow their remaining tenants a guest cask beer.

National brewer Scottish and Newcastle acted quickly to sell pubs to reduce their tied estate to 2000 pubs. This would exempt them from the new guest beer policy, and maintain a 100% tie to S & N for beer supplies to their tenants. The pubs to be sold included 79 former Newcastle Breweries pubs, 82 Matthew Brown pubs in North West England and 32 from the Nottingham-based Home Brewery estate.

Greene King's pub closures in Cambridgeshire and Suffolk were 'approaching plague proportions', according to CAMRA. Greene King Managing Director Simon Redman denied that a closure policy was at work, but closures had included eight pubs in rural areas around Cambridge.



Iconic brewers Boddingtons sold their breweries in Manchester, Oldham and Liverpool to Whitbread.

CAMRA feared for the future of the breweries and the six beer brands that they produced, including those of Higsons and Oldham breweries. Boddingtons retained their 500 pubs.

As CAMRA prepared for its 1990 Annual General Meeting and Conference in Norwich, the local CAMRA branch reflected on the dramatic improvement in the area's pubs after 27 years of occupation of the city's brewing and pubs industry by Watneys. In 1961, Watneys had bought Morgan's brewery after its pubs had already



been sold to two other major Norwich brewers, Bullards, and Steward & Patteson. By 1963, Watneys had taken these over too, and they had closed both breweries by 1970. For most of the 1970's not a drop of real ale was supplied to these huge pub estates, and in 1974 only two Norwich pubs served real ale. For most of the 1980s active campaigning by CAMRA had encouraged the spawning Norfolk microbrewery sector and the gradual build-up of tied estates by brewers from outside the county. 250



local Watney pubs were sold to other pub operators in 1988, which also provided a boost to local choice. Considerable irrigation of Norfolk's real ale desert had thus occurred, and delegates at CAMRA's 1990 AGM were able to enjoy a bewildering array of cask beers that was by then available in Norwich.



Members of St Neots CAMRA met at the Millers Arms, Eaton Socon and visited two pubs in Eynesbury - the Hare and Hounds, and Coneygeare - and two in Great Staughton - the White Hart and New Tavern. There was also a 'double pub social' at the Spread Eagle Buckden then the Horseshoe in Offord.

# Pub Pieces



The **Robin Hood** in Market Hill, St Ives is expected to reopen after submission

of a licence application that would allow the pub to stage karaoke, live music, DJs and comedians. Owner Mike Purchas, who also owns the Golden Lion Hotel in the town, closed the Robin Hood around two years ago, and has commented that the reopening of the Robin Hood is still several months in the future due to the extent of the refurbishments.

Pubs group JD Wetherspoon has confirmed



that the former Warehouse Clearance store in Market Hill is the property that it has acquired in St Ives, with exchange of

contracts expected in early October. A planning application is to be submitted for conversion of the property to a pub. Wetherspoon believes that the new pub, which would create 45 jobs, would be good for St Ives and bring further investment to the town, but St Ives mayor, Brian Luter, has said that he is reserving judgement and hoping that it will not result in closures of other pubs.



Wetherspoons say that their plans in Huntingdon for the former post office on George Street and the

adjacent George Hall will link the two buildings to form a large pub capable of serving 631 people.

In Godmanchester, renovation work on the



**Black Bull** was completed in time for a reopening on October 17th by the Illustrious Pub

Company who have taken the pub over and also run three other pubs in Cambridgeshire – the Eaton Oak at Eaton Socon, the George and Dragon in Elsworth and the Rose in Stapleford. The Black Bull plans to offer three regularly changing guest beers, with Theakston's Black Bull Bitter, Sharp's Doom Bar and St Austell Tribute recently on.

The **Hartford Mill**, next to Hartford Marina on the outskirts of Huntingdon, has been rebuilt and reopened by the Fayre & Square pub chain, part of the Spirit group, after a fire caused serious damage to the building in August 2013.

The **George** at Somersham is reported to be for sale freehold.

The Hail Weston Community Pub Society continues to raise funds to buy the **Royal Oak** in the village, despite a failed bid to buy the pub for £200,000. The group hopes that a renewed bid at a high price will be more successful.

The **Plough** at Eynesbury has been demolished following its acquisition by a developer.

A planning application for change of use to residential dwelling has been submitted to South Cambs District Council for the **Three Tuns**, Guilden Morden, by the new owner of the pub which was acquired from Greene King over 12 months ago. The application argues that the village cannot sustain two viable community pubs, and that if the Three Tuns ever did reopen as a pub, it would threaten the viability of the other pub





# Pub Pieces

in Guilden Morden, the Edward VII, which is also the village shop. The closing date for objections to this application was October 28<sup>th</sup>, and it is understood that a large number of objections were submitted by local residents.

The lease on the **Falcon**, Huntingdon has been acquired by Paul Hepworth who runs the Olde England pub in Northampton and a pub in Wellingborough. The owners of the Falcon, Spirit, have agreed to carry out major work on the roof, ceilings and cellar, and Paul will be completely refurbishing the interior. The pub will offer a very extensive range of real ales, 5

from the Marston's group, with another 10 hand pumps for local independent breweries. A feature will be made of the historical connections with the civil war (Cromwell's Model Army was for some time based at the Falcon), and Royalist and Parliamentarian bars will include wall panels with the history of the period.



Pub company Hawthorn Leisure have purchased the **Millers Arms**, Eaton Socon from Greene King, and Oliver Reynolds has taken the lease. Oliver also

has the lease on the White Horse, Eaton Socon, and three other pubs in the Huntingdonshire area. He plans to convert the conservatory area at the back of the Millers Arms into a restaurant which will feature a special steak menu, but to retain the front two bar areas as a traditional community pub. The pub is planned to reopen late November or early December.

The **Waggon & Horses**, Steeple Morden is under new management. The pub was purchased from Greene King several months ago, and now the tenancy has been transferred to Josie Wollaston (daughter of Russell from the Hoops, Bassingbourn) and



her partner Dom Barritt. The real ales offered currently feature Greene King IPA,

Sharp's Doom Bar and Timothy Taylor's Landlord. They intend to keep IPA as a regular and rotate two guest beers. The pub is being refurbished and will only open at weekends and evenings while they clean and redecorate. No food is available for now, but they plan a bar menu and restaurant meals, with local supplies and will cater for senior citizens with take-aways and deliveries. A grand opening was planned for the evening of 5th November, with free entry and fireworks.



The **White Swan**, Bluntisham now regularly has a LocAle from Cambridge Moonshine brewery, recently Cambridge Pale Ale 3.8% and Shelford

Crier 3.9%.

The **Green Man**, Colne now regularly stocks other local ales.



As well as the regular Oakham Inferno 4.0% and Elgood Cambridge Bitter 3.8%, the pub recently had

Deep Thought 4.7% from Oakham, Shambles Bitter 4.3% from Potton and a couple of beers from Star Brewing Company at Market Deeping in Lincs, Celestial bitter 4.8% and Orion bitter 5.7%.

# 2014 Huntingdonshire CAMRA

The following Huntingdonshire branch pub awards were presented during the Press and Trade Preview at the St Ives 'Booze on the Ouse' Beer and Cider Festival on Thursday 9th October 2014.

Congratulations to all winners and nominees.

## Community Pub of the Year



Nominees: Bell, Great Paxton; King of the Belgians, Hartford; Barley Mow, Eaton Ford.

**Winner: Bell, Great Paxton**

The Bell has been owned and run as a family partnership by the Black family since the pub was sold by Greene King in June 2013. The Bell is very family friendly and has a large garden with exciting play equipment. The pub regularly runs events like live music, a radio play by the Offord Players, and a children's Halloween party. In the future they plan to add a village shop and café.

## Mild/Dark Ale Pub of the Year



Nominees: Ye Olde Sun, St Neots; Pig 'n' Falcon, St Neots; Chequers, Little Gransden.

**Winner: Ye Olde Sun, St Neots**

Pete Butler offers 6 regularly changing real ales at Ye Olde Sun, and typically two of those six are dark ales, with a mild regularly being available, as well as porters, stouts, and old ales in the winter.

## LocAle Pub of the Year

Nominees: Addison Arms, Glatton; White Horse, Tilbrook; Chequers, Little Gransden

**Winner: Addison Arms, Glatton**



Mick Soulsby and his wife Katy offer four different real ales at the Addison Arms, and typically at least two are from local breweries that qualify for CAMRA's LocAle promotion - the pub's house beer, Addison Ale, is Digfield Shacklebush, and beers from Digfield, Oakham, Tydd Steam and Grainstore are regularly stocked.

## Pub Champion of the Year



Nominees: Oliver Reynolds (White Horse, Eaton Socon); Jim Taylor (King of the Belgians, Hartford); Bob Mitchell (Chequers, Little Gransden).

**Winner: Oliver Reynolds**

Oliver Reynolds took over the lease on the Enterprise Inns owned White Horse, Eaton Socon several years ago after the pub had been run by temporary managers for over two years. At this point the pub was run down and not trading viably. Within six months the White Horse had become one of the best pubs in Eaton Socon, by careful management and giving customers what they wanted. A year later when the lease of the Vine at Buckden was available, Oliver took it from Enterprise Inns, installed a manager, and within a few months, the pub was trading successfully again. Oliver has since repeated this process with the Rose & Crown, Somersham, the Eight Bells, Abbotsley and is soon to reopen the Millers Arms, Eaton Socon. All of these pubs were failing to trade viably, and could easily have closed permanently, each with the loss of an important asset to their local communities. The Huntingdonshire branch of CAMRA has awarded Oliver Reynolds Pub Champion of the Year because he saves pubs from closure, and we hope that

# Pub Awards

he continues to do this with many more pubs in the future.

Pictured below are from left to right, Mick Soulsby, Pete Butler, Kathy Hadfield-Moorhouse (CAMRA), Simon and Abi Black.



Pictured below are Kathy Hadfield-Moorhouse and Oliver Reynolds.



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# Merrie England

The Medieval Roots of  
the Great British Pub



Merrie England: The Medieval Roots of the Great British Pub is a new title by local author Ted Bruning. Ted paints a picture of medieval England which many will find surprising.

Medieval English peasants toiled in the fields doing back-breaking work, but they were also expected to observe a large number of religious festivals - 131 days per year, to be precise.

The illiterate peasants did not spend these days with pious observance reading the scriptures, but largely spent them practicing archery, playing football and bowls, dancing, courting and drinking.

What did they drink? Well, ale of course! Where did the peasants drink ale? Mostly in ale houses, a place for communal drinking.

Over a third of all households were brewing for sale, either for cash or in kind to pay a debt, rent or tax. Brewing was typically the work of women, an alewife, and brewing was often seen as just part of household duties, with most households brewing for family consumption.

In a humble hamlet the alehouse might be an alewife's kitchen, with a leafy branch hung over the kitchen door (the 'ale-stake') to show when ale was available;- that is, this type of alehouse was a temporary affair, rather than the pub as we know it.

Even if medieval brewing was largely non-commercial it was still controlled, and from 1276 the retail price of ale was linked to the price of grain, although a premium could be charged for 'best' ale, often the product of the first of three mashings from a single charge of malt.

The ale house of the 13th century was a far cry from the commercial pub as we now know it, and the transition from ale house to pub has much to do with social transformations such as the impact of the

Black Death in 1348. Ale and ale houses were an important part of the social fabric of medieval England, as beer and pubs are today.

Ted Bruning has been a journalist in the licensed trade and brewing industry press since 1986 and was editor of the Campaign for Real Ale's newspaper What's Brewing for eight years.

Ted comments that in offering this book he is conscious of being a pygmy standing on the shoulders of giants. He refers to two academics on whose publications his book is based.

Whilst Merrie England is not an academic tome, it is written with a pursuit of truth that one would expect from a graduate in Medieval History. Ted's brilliance is to deliver an important story in an easy-to-read style, and it was a 'read' I found hard to put down.

Merrie England is available from [www.authorsonline.co.uk](http://www.authorsonline.co.uk), price £9.99.

Andy Shaw

## MERRIE ENGLAND:

The Medieval Roots of the  
Great British Pub



Ted Bruning

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# Half Pints



There was a successful launch for new Kimbolton brewery Tinished in August, with its Old Smokey cask ale going on sale at the Snooty Tavern at Great

Staughton, the Saddle, Kimbolton and the Hog & Partridge in St Neots. Skinny Pig was the second beer, and both beers were supplied to Hunts CAMRA's 'Booze on the Ouse' October beer festival in St Ives.

'Booze on the Ouse' also featured real ales from other new local breweries Three Blind Mice, based at Little Downham, just north of Ely, and Kings Cliffe, situated



between Corby and Stamford, as well as longer-established local microbreweries the Red Brewery of Great Staughton, Son of Sid from the Chequers at Little Gransden, Lord Conrad's from Dry Drayton, Bexar County from Peterborough, Nene Valley of Oundle and Saffron from Henham near Saffron Walden.

Leicester brewer and pub company



Everards is planning to move its brewery. The new site is adjacent to its current brewing site at Castle

Acres, which will be developed as a new retail site in a joint promotion between Everards and retailer Next. A large Next

home and garden centre will be part of the old brewery site. Outline planning permission has been granted for Everards to build a brewery, pub and restaurant on the new site.

A parliamentary motion, calling for the Government to amend planning laws to protect our local pubs, has been gaining strong support from MPs across all political parties. Under current planning law, pubs can be demolished or converted into many other uses, including supermarkets and restaurants, without planning permission. The motion – EDM 208 – calls for the Government to amend the General Permitted Development Order 1995 to ensure any demolition or change of use involving the loss of a pub requires planning permission. This simple change by Government would give local communities a powerful new weapon in the battle to protect our pubs.



In a parallel initiative, with pubs being lost at a rate of 31 per week across the UK, CAMRA's current 'Pubs Matter' campaign aims to see public houses placed in their own use class, meaning they can't be converted or demolished without planning permission. See [pubsmatter.org.uk](http://pubsmatter.org.uk) for more information.

A new web site, [caskmatters](http://caskmatters), launched by Cask Marque and backed by CAMRA, the Society of Independent Brewers and a number of breweries, is aimed at helping licensees with cellar management and sales

# Half Pints

for real ales.

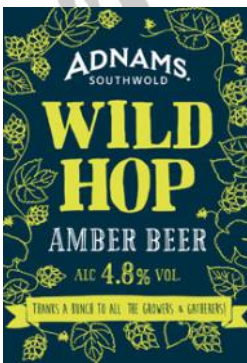


CAMRA has appointed Tim Page as its new Chief Executive following the departure of Mike Benner. Page was formerly Chief Executive of the East Anglian Air

Ambulance Service and National Director of homeless charity Emmaus UK. Mike Benner is now Managing Director at SIBA, the Society for Independent Brewers; he was CAMRA's Chief Executive for ten years.

Admiral Taverns has launched 'Brewed for You', which allows Admiral tenants to sell a cask beer with a personalised name and pump clip. The scheme uses a 3.6% beer brewed by Marstons.

Wild Hop, an autumn amber pale ale



brewed by Suffolk brewer Adnams with freshly harvested 'green' hops, was produced with the help of local nature-lovers and gardeners. Dried hops are used in most beers, but Adnams asked the public to help provide a mixture of

different fresh wild hops for the Wild Hop brew. Many locals provided details of the location of wild hops or donated hops grown in their gardens.

Project William, the brainchild of Leicester family brewer Everards, rescues community pubs and gives smaller brewers the opportunity to run them as tenants, now has 10 brewery partners involved in the Project

William scheme; these are Ashover (Derbyshire), B&T (Shefford, Bedfordshire), Brampton (Chesterfield), Brown Ales (Clay Cross, Derbyshire), Derby Brewing, Raw Brewing (Staveley, Derbyshire), Slaughterhouse (Warwick), Titanic (Stoke), White Horse (Stanford-in-the-Vale, Oxfordshire), and Wrekin (Telford). The 29th Project William pub will open early in



2015 with Lincoln Green Brewery as the partner. Locally the Sir William Peel, Sandy is a Project

William pub.

Enterprise Inns is developing a portfolio of directly managed pubs, initially in London and Manchester. Enterprise, the UK's largest pub operator, has until now been involved only in running a chain of 5500 tenanted and leased pubs, but the group was expected to open ten managed houses by mid-November.



Halloween cask brew Open Casket, from Cardiff brewer Brains, was delivered to outlets with a pump clip made using lenticular printing to show a changing spooky face as the pump handle was moved during dispense of the beer.

# The Journey of Two Brewers

When CAMRA's 2015 Good Beer Guide was launched in September, one of the announcements which came with the launch was that there are now 1,285 breweries in the UK operating commercially and in full production.

Britain now has more breweries per person than anywhere in the world after two years of continued growth, with over 10% growth in UK breweries for each of the last two years.

How has this happened? It is a combination of push and pull. It is now very easy for home brewers to acquire scaled down versions of commercial brewing equipment and produce beers of a quality comparable to much larger scale operations, and by using such equipment gain the necessary experience to transition from home brewing to commercial brewing.

Will this growth continue? Based on the experiences of two local active CAMRA members - yes!

Jason Jones and Charlie Abbott, both from

Somersham, are active CAMRA members and always help as volunteers at our local branch beer festivals. They are also keen brewers. At the recent St Ives Beer Festival they brought some samples of their beers for the festival volunteers to try, and the feedback was extremely positive.

Jason and Charlie kindly provided me with some bottles for tasting and Charlie spoke to me about their brewing activities.

'Our brewery has a capacity of 100 litres (1/2 barrel) and we try to brew at least every 3 weeks, but both of us still have full time jobs and families to consider'.

'Our standard bitter - working title "Car Park Cuddle", is a 4% beer, not over hoppy although we do run it through a hop infuser during the cold break to give it plenty of aroma and finish'. Made with Maris Otter and a dash of crystal malt with a mix of Centennial, Chinook and Citra hops, it is full flavoured, hoppy and bitter and would justify the classification best bitter.

A 4.5% Oatmeal Stout - working title "No







zesty with intense citrus hops and a long bitter finish. 'It's made from pale, pale crystal and dark crystal malts with a bucket load of Magnum, Perle, Centennial and Chinook hops', said Charlie.

A 9% Imperial Russian Stout is one for the end of the evening. Working title "Sputnik". Brewed with black, brown and pale malts with a Hallertauer and Fuggles hop mix.

'The plan is to go much bigger once we have our recipes perfected', Charlie explained, 'but we have already secured some larger premises and next year we will be looking for a bigger system. Our aim is to supply local free houses as well as bottling some of our output for farmers markets and other outlets specialising in locally sourced produce.'

As Jason and Charlie indicate, they are very serious about moving up to the next level. Watch this space for news of a new operating brewery in the branch area.

Andy Shaw

Man". 'It's a subtle stout made from Maris Otter, dark crystal, chocolate malt and roasted barley', Charlie said, 'with Golding hops for bitterness'. To me it is more assertive than subtle, with strong roast coffee and chocolate notes and a long bitter finish inviting another sip.

Jason and Charlie have only brewed a German Doppelbock once mainly due to the complexity of the brew and long lagering process. 'It is 6.5% and is meant to be a little sweet. We use Munich, Pilsner and Caramunich malts with German Hallertauer hops'. I found it very fruity with an intense depth of flavours and a rich vinous quality.

A rich and complex 5.5% Old English Ruby Ale - working title "Fen Monkey", is produced with Maris Otter and dark crystal malts with a Fuggles and Golding hop mix. 'This one gets better with age', Charlie asserted.

An American Pale Ale comes in at 6% - working title "Pidley Cheeks". It is bright and



# Events and Socials

## November

Tue 11th Open Branch Meeting, **Three Horseshoes, Houghton** (20:30).

Fri 14th **Branch 40th Birthday Party, Hog & Partridge, St Neots** (20:00).  
Contact Andy Shaw to book your place.

## December

Wed 3rd Open Branch Meeting, **Old Sun, Eaton Socon** (20:30). All welcome.

Sun 21st Christmas Crawl, **St Neots**, starting at the **Olde Sun** (20:00).

## January

Tue 6nd Open Branch Meeting, **Victoria, Huntingdon** (20:30). All welcome.

Fri 23rd Post Christmas Social, **Chequers, Little Gransden** (20:00).

An up to date listing of events can be found at: [www.hunts.camra.org.uk/diary](http://www.hunts.camra.org.uk/diary).

# Opening Times

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**Editor: Andy Shaw**, 01480 355893 (h), 07802 485449 (m),

[news@huntscamra.org.uk](mailto:news@huntscamra.org.uk),  
13a Peppercorns Lane, Eaton Socon,  
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## Who to Contact

**Chairman: Richard Harrison**,  
07740 675712 (m),  
[chairman@huntscamra.org.uk](mailto:chairman@huntscamra.org.uk)

**Secretary: Ray London**, 01480 390135  
(h), [secretary@huntscamra.org.uk](mailto:secretary@huntscamra.org.uk).

**Treasurer: Andy Blagbrough**, 01480 810756 (h), [treasurer@huntscamra.org.uk](mailto:treasurer@huntscamra.org.uk)

**Membership Secretary: Margaret Eames**, 01480 385333 (h)

**Cambridgeshire Trading Standards:**  
08454 040 506,  
[www.cambridgeshire.gov.uk/business/trading/](http://www.cambridgeshire.gov.uk/business/trading/)



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